

Renwood Bread Pudding

By: Louis Castro Of Renwood Winery

Total Time 30 min: 15 min prep time, 15 min baking

Yields 12 Portions, 3 Oz

INGREDIENTS

7 slices day old bread,
sourdough preferred

1/8 Tsp Salt

¼ cup cornstarch

Cinnamon and nutmeg
to taste

2 oz butter

4 oz golden raisins

3 cups heavy cream

½ cup sugar

1 tsp pure bourbon
vanilla extract

DIRECTIONS

Preheat oven to 375.

Taking 3 oz Ramekins, rub inside with butter and tear bread into pieces and fit inside. Place ramekins in a 2 ½ deep Hotel Pan. Add water till half way point in pan.

Combine 2 ½ cups cream, sugar, and salt in sauce pan and bring to simmer. Mix Cornstarch and ½ cup remaining cold cream in bowl till smooth.

Pouring in a thin stream, add a cup of hot liquid from saucepan to cornstarch. Stir mixture back into remaining hot liquid in saucepan.

Stir over low heat until the mixture thickens and comes to boil. Add raisins at this point. Remove from heat, mix in extract.

Pour into ramekins, add pieces of butter to top of bread.

Place hotel pan into oven, and bake till tops are golden brown and filling is beginning to boil. Do not exceed 15 min in oven as raisins will burn. Remove hotel pan, remove ramekins let cool. Serve Salted Carmel Sauce on top.

